

**Chef Christophe Frugier invites you to enjoy**

**DINNER AT THE RELAIS BEDFORD**

Today's Starter 19

Duck foie gras terrine "homemade", fig chutney 26

Smoked salmon from la Maison Nordique, sour cream and blinis 21 / 27

Sea bream tartare, avocado, red onion, lime 20

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Today's Main 33

Cod loin, sauce vierge, green beans 29

Beef tenderloin, pepper sauce, shoestring fries 39

Free-range chicken supreme, morel cream sauce, mashed potatoes 32

Mushroom risotto, parmesan shavings 24

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Cheese plate from la Ferme d'Alexandre 14

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Today's Dessert 11

Valrhona chocolate mousse, salted butter caramel, almond tuile 12

**Strawberries** : plain, with sugar, vanilla ice cream or whipped cream 13

MÖVENPICK Ice Cream and Sorbets – Maître Glacier 10

« Dame blanche » 10

***Additional side dishes*** : Green beans, mashed potatoes, fries, mixed salad, basmati rice 7